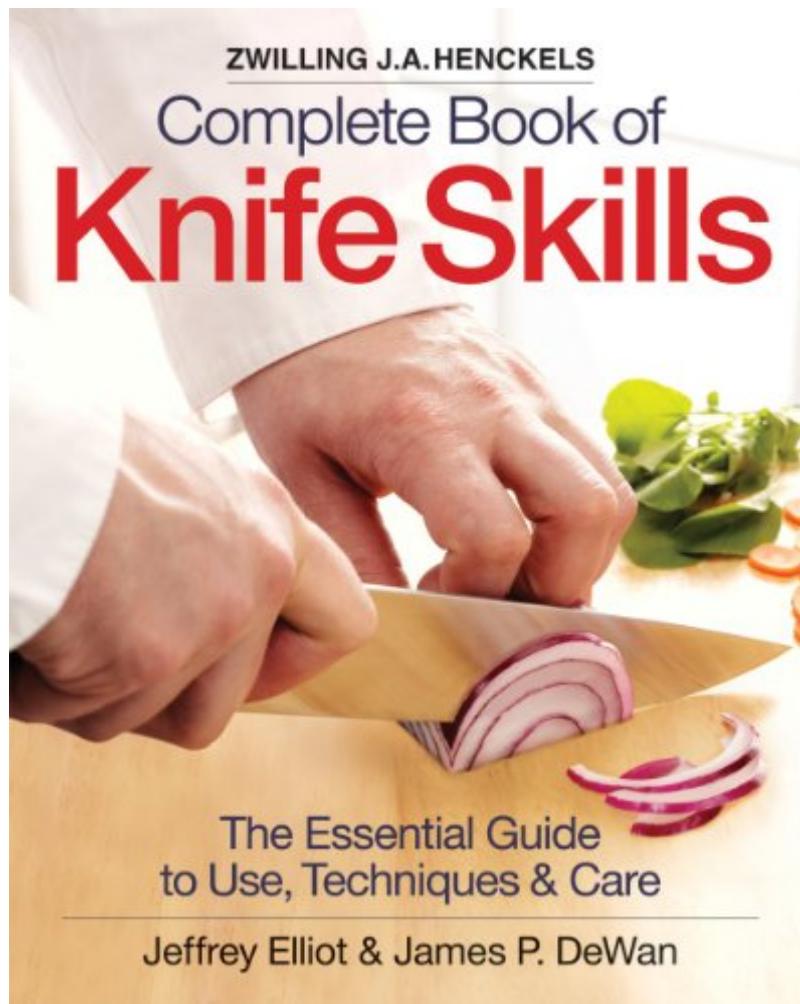

PDF Zwilling J.A. Henkels Complete Book of Knife Skills: The Essential Guide to Use, Techniques & Care - Online



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Title : PDF Zwilling J.A. Henkels Complete Book of Knife Skills: The Essential Guide to Use, Techniques & Care - Online ; Author : Jeffrey Elliot; Isbn : 0778802566; Language : English; page : 384 page; publication : 2010-11-29

Product Description

Every cook, whether professional or recreational, should have this book on their bookshelf. Knowing how to use and care for your knives correctly will not only produce better results in your cooking, but also help to preserve your knives for longer. This fantastic book of knife skills from Zwilling J.A. Henckels contains everything you would ever need to know, from how a knife is made, to how to sharpen it, to how to chop up an artichoke. The step-by-step colour pictures result in easy understanding and clear instructions. The guide includes the functions of different types of knife, how to hold a knife safely and instructions on how to cut, slice, dice and carve a large variety of foods including fruit, vegetable, poultry, meat, fish and shellfish.
